

HONEST ORIGINS CHICKPEA WHOLE FLOUR

(ITEM # 530146)



TECHNICAL DATA SHEET (MINIMAL ANALYSIS)

Chickpea Whole Flour: Chickpea Powder can be used as an ingredient in bakery items, dips, dry soup mixes, extruded snacks and as a natural thickener or meat binder. Chick Peas are typically a rounded shape, beige in color with a nutlike taste and a texture that is buttery. Chickpeas are also known as Garbanzo Beans.

INGREDIENTS: Chickpeas

Shelf Life:

The best before date is 24 months from date of production

Packaging/Storage

50 lb lined bag; 2000 lb super sacks
Recommended storage for best shelf life is as follows: to be stored at 77°F/25°C and less than 65% relative humidity

Proximate Data:

% Moisture, max..... 10.0
% Protein, min..... 20.0

Particle Analyzer Data:

Dx50 particle size: 26µ

Microbiological Data:

Standard Plate Count, max... 5000/gm
E.Coli/Coliform..... ≤ 200/gm
Salmonella..... Negative
Yeast & Mold..... ≤ 200/gm

TYPICAL ANALYSIS: (per 100 g dry)

Calories 350**

Fatty Acid Profile

Total Fat (g), max 7.1

Saturated Fat (g) 1.0

Monounsat. Fat (g) 2.0

Cis/cis Polyunsat. Fat (g) 4.0

Trans Fat (g) ND

Carbohydrate, Total (g) 62.3

Total Dietary Fiber (g) 15.4

Soluble Fiber (g) 5.9

Insoluble Fiber (g) 9.6

Sugars (HPLC)

Total Sugar (g) 4.0

Fructose (g) 0.24

Glucose (g) 0

Sucrose (g) 3.8

Maltose (g) 0

Lactose (g) 0

Includes 0g added sugars

Vitamin D (mcg) 0

Sodium (mg) 8

Potassium (mg) 970

Calcium (mg) 110

Iron (mg) 5

Moisture (%), 9.0

Ash (%) 2.7

Cholesterol (mg) 0

** (Insoluble Fiber Subtracted)



Approved: Sherrie King, Quality Manager

6/8/2021